GASTROBACK®

Operating Instructions
Gourmet Tea Advanced Automatic

Art.-No. 42439 Gourmet Tea Advanced Automatic

Read all provided instructions before first usage!
Model and attachments are subject to change!
For household use only!

Carefully read all provided instructions before you start running the appliance and pay regard to the warnings mentioned in these instructions.

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CONGRATULATIONS

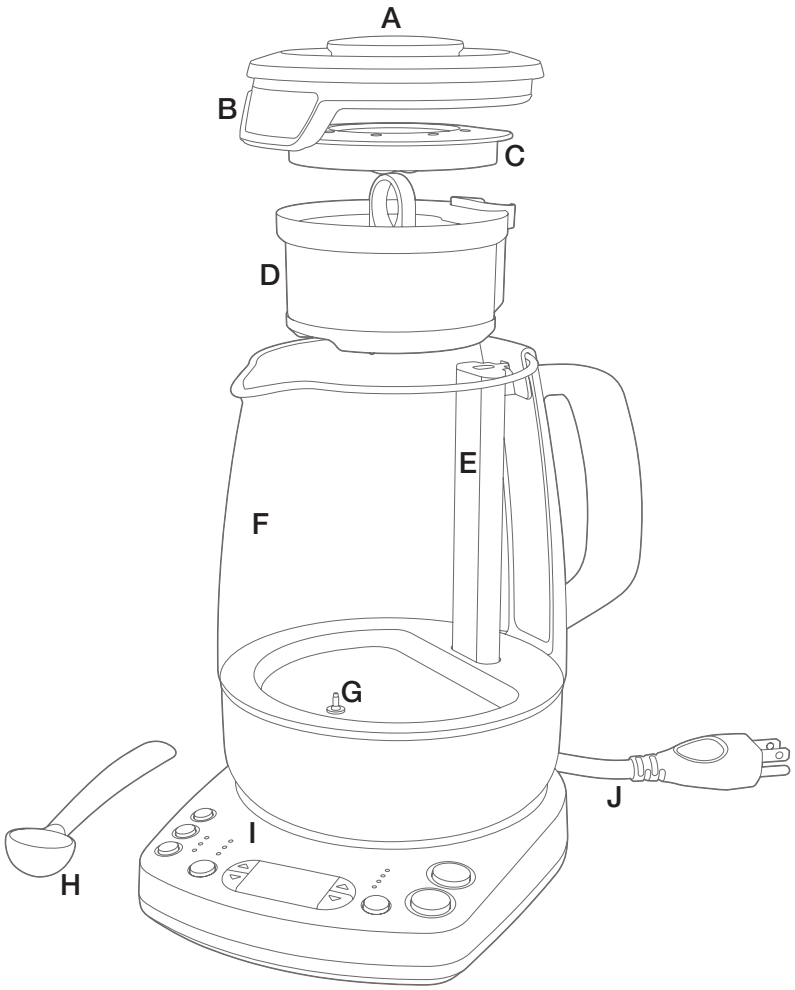
On the purchase of your new Gourmet Tea Advanced Automatic

Today, tea is the most consumed beverage in the world after water. Whether your taste preference is for a rich full bodied Darjeeling tea, a delicate first picked Japanese Green tea or one of the hundreds of herbal teas now available, all tea drinkers know the special moment of escape that can be found while drinking that perfect cup.

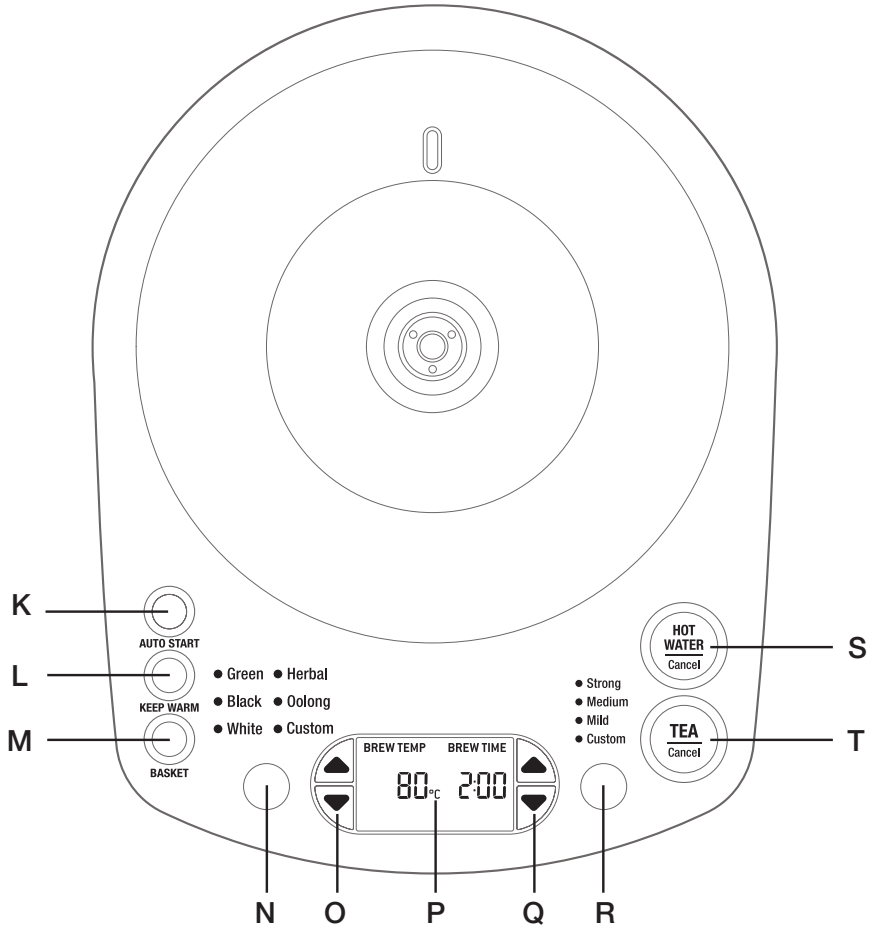
Yet brewing tea is both an art and a science. Tea varieties are grown and produced in different environments and require specific water temperatures and controlled brew times to allow their unique flavour and aroma to develop during brewing.
Boiled water is not considered good for making many tea types as the boiling process removes oxygen, making the water stale.
To bring out the optimal quality and taste of more delicate tea leaves such as green, oolong and white tea, a lower temperature will produce a better flavoured cup of tea while boiling water may scald the tea leaves and result in a bitter, astringent brew.
Similarly, brewing the tea for too long may result in a bitter, unpleasant brew, while brewing for too short a period may leave the tea weak and tasteless.

The Gourmet Tea Advanced Automatic is fully programmable for all types of tea, water temperatures and brew times, eliminating the guesswork so you can enjoy a perfect cup of tea, every time.

Knowing the Gourmet Tea Advanced Automatic



A Jug lid
B Stainless steel scale filter
C Tea basket lid
D Stainless steel tea basket
E Jug post - magnetically attaches the tea basket
F Glass jug - 1500 ml water max, 1200 ml tea max
G Immersed temperature sensor
H Tea scoop
I Power base
J Cord storage - concealed on the underside of the power base



K AUTO START button
L KEEP WARM button
M BASKET button
N TEA TYPE button
- Green Tea
- Black Tea
- White Tea
- Herbal Tea
- Oolong Tea
- Custom Tea

O Variable temperature control
P Backlit LCD
Q Variable time control
R TEA STRENGTH button
- Strong
- Medium
- Mild
- Custom

S HOT WATER/Cancel button
T TEA/Cancel button

Important safeguards

• Carefully read all instructions before operation and save for future reference.

• Remove and safely discard any packaging material and promotional labels before using the appliance for the first time.

• To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.

• This appliance has been designed specifically for the purpose of heating and boiling quality drinking water and tea only. Under no circumstances should this product be used to heat or boil any other liquids or foodstuffs.

• Do not place the appliance near the edge of a bench or table during operation. Ensure that the surface is level, clean and free of water.

• Do not place the appliance on or near a hot gas burner, electric element or where it could touch a heated oven.

• Keep the appliance clear of walls, curtains and other heat or steam sensitive materials. Keep a minimum 8" (20cm) of space on both sides of the appliance.

• Always ensure the appliance is properly assembled before connecting to a power outlet and operating. Follow the instructions provided in this book.

• The glass jug must be used only with the power base supplied. Do not use on a range top.

• The appliance is not intended to be operated by means of an external timer or separate remote control system.

• Do not touch hot surfaces. Use the handle for lifting and carrying the glass jug.

• Attach the jug lid securely to the glass jug before operation.

• Do not place anything on top of the jug lid.

• Do not open the Jug Lid during operation as scalding may occur.

• Extreme caution must be used when moving the glass jug containing hot liquid.

• Use caution when pouring water from the glass jug as boiling water and steam will scald. Do not pour the water too quickly.

• To avoid scalding, never fill the glass jug past the ‚WATER MAX' (when heating water) or ‚TEA MAX' (when brewing tea) line markings.

• Do not operate the appliance without water. Always fill the glass jug to at least the ‚MIN' marking. Should it be operated without water, the boil-dry protection will shut the power off automatically. Allow the appliance to cool before refilling.

To protect against electric shock, do not immerse the glass jug base, power base, power cord or power plug in water or allow moisture to come in contact with these parts.

• Do not remove the glass jug from the power base during heating or when the basket is in operation. Ensure the appliance has completed the water heating or tea brewing cycle before removing the glass jug from the power base.

• The use of accessory attachments not recommended by Gastroback GmbH may result in fire, electric shock or injury to persons.

• To turn OFF the appliance, press the TEA/Cancel button (when brewing tea) or the HOT WATER/Cancel button (when heating water) on the Power Base. The appliance is OFF when the button surround illumination goes out.

• To disconnect from the wall outlet, first turn OFF the appliance then remove the power plug from the wall outlet.

• When the appliance is not in use or when left unattended, disconnect the power cord from the wall outlet.

• Before attempting to move the appliance or before assembling or disassembling parts, cleaning or storing, turn OFF the appliance, allow to cool and disconnect from the wall outlet.

• Allow the appliance to cool down in between brewing cycles.

• Strictly follow the Care and Cleaning instructions.

• Do not use harsh abrasives or caustic cleaners when cleaning this appliance.

• Do not, under any circumstances, cut or remove the third (ground) prong from the power cord or use an adapter.

• Do not operate the Tea Maker on a sink or drain board.

• This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure they can use the appliance safely.

• Young children should be supervised to ensure that they do not play with the appliance.

Never immerse the glass jug, power base, power cord or power plug in water or allow moisture to come in contact with these parts. Do not wash jug exterior under running water.

• The appliance is fitted with a short power supply cord as a safety precaution to prevent personal injury or property damage resulting from pulling, tripping or becoming entangled with a longer cord. Do not allow children to use or be near this appliance without close adult supervision. Longer detachable power supply cords or extension cords are available and may be used if care is exercised. If an extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, (2) the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

For all electrical appliance

• This appliance is for household use only.

• Unwind the power cord fully before use.

• Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.

• Do not use the appliance for anything other than its intended purpose as described in this booklet. Do not use outdoors. Do not use in moving vehicles or boats.

• Close supervision is necessary when any appliance is used by or near children.

• Regularly inspect the supply cord, plug and actual appliance for any damage. Do not operate if damaged in any way or after the appliance malfunctions. Immediately cease use of the appliance and call Gastroback Service at 0049 (0) 4165/22 25 0 for examination, repair or adjustment.

• For any maintenance other than cleaning, call Gastroback Customer Service.

• Consult a qualified electrician if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

Do not operate the appliance on an inclined surface. Do not move the appliance while it is switched on.

Hot surfaces – Risk of burns

The exterior of the Gourmet Tea Advanced Automatic will get very hot during operation. In addition, beware of steam and hot condensate during operation and even some minutes after switching off the appliance, especially when opening the lid or pouring out water. The kettle is still hot, even some minutes after switching off. Do not touch hot surfaces (exterior of the water container and lid) while the appliance is in use. Always use the soft grip handle for moving the kettle. Always use the opening button for opening the lid.
Do not place the aplliance on any heat-sensitive objects, while it is hot. Never place any heat-sensitive objects in or on the appliance.
Close supervision is important, when moving the appliance immediately after switching off. Take care to hold the glass jug level, especially when filled to the maximum level.

• For operation place the appliance on a dry, stable, heat-resistant, water-resistant and level surface (i.e. glass, ceramics, stone). Never place any clothes or other objects on or under the appliance during operation to avoid overheating. Always let the appliance cool down to room temperature before cleaning.

• Always keep your hands, face and arm as well as any clothing and other objects away from the lid and spout during operation to avoid scalds and damage. Beware of steam and hot condensate, when opening the lid. Always keep the lid closed, when operating the appliance. Otherwise power consumption increases significantly and, additionally, the automatic switching off of the heating elements will not work out. Ensure all persons stay in sufficient distance to the appliance during operation.

Tea insights

There are four main types of teas from the tea plant camellia sinensis. The picking and processing methods determine the type of tea finally produced.

1. **Black Tea**
Black tea is the most common type of tea worldwide. It is made by fermenting the harvested leaves for a couple of hours before heating or drying. This oxidation darkens the leaves and increases the amount of caffeine. Of all the teas, black tea has the strongest colour and flavour.

2. **White Tea**
White tea is the rarest and the most exclusive tea. White tea consists of the whitish buds of the tea plant which are steamed then left to dry naturally. This tea is low in caffeine and has a slightly sweet flavour.

3. **Green Tea**
Green tea makes up approximately ten percent of the world's tea. The leaves are picked, rolled and dried before they can go brown. Green tea has a distinctive aroma and has a slight astringent taste.

4. **Oolong Tea**
Oolong Tea is semi fermented, which means leaves are processed immediately after picking. They only have a short period of oxidation which turns the leaves from green to red/brown. Its leaves have a floral, fruity quality and hence have a delicate fruity taste. It is recommended not to drink Oolong tea with milk, sugar or lemon.

5. **Herbal infusions or Tisanes**
Herbal infused teas are not produced from the tea plant, but from flowers, leaves, roots or seeds. Common herbal beverages are chamomile, peppermint, fennel, rose hip, and lemon verbena. Herbal infusions that do not contain tea will generally not become bitter with extended brews. These can often be brewed with boiling water 3 times without jeopardising the taste.

6. **Blends**
Tea producers make blends by combining different types of teas, often in order to achieve flavour consistency from one season to the next. Common black tea blends include English Breakfast, Earl Grey, Irish Breakfast, and Russian Caravan.

TIP: Brewed tea leaves make an ideal garden fertilizer and help condition the soil.

Tea storage

• Teas stored inside a vacuum sealed bag can be stored for up to two years, depending on the quality and grade of tea. Once opened, tea should be stored in an airtight container and kept in a dry and dark place.

• Once opened, black teas will last longer than green and oolong teas but all tea needs to be stored in ideal conditions.

• You can tell when tea is past its best if it has lost its aroma and will create either a bitter or dull tasting cup.

Tips for optimal tea brewing

• Water quality affects taste. For best results, use filtered water.

• Finer tea particles and leaves will infuse more quickly than whole leaves. As a result, finer tea particles often release too much tannin too quickly, creating a harsher taste. Adjust the brewing time until desired strength is achieved.

• Using the tea scoop provided, use roughly one scoop of tea per cup / 250ml of water.

Water to Tea Scoop Ratio:

Glass Jug Marking	Cups / ml	Tea Scoops
500ml	Approx. 2 Cups / 500ml	2 Scoops
750ml	Approx. 3 Cups / 750ml	3 Scoops
1000ml	Approx. 4 Cups / 1000ml	4 Scoops
1200ml	Approx. 5 Cups / 1200ml	5 Scoops

Operating

Before first use

In order to remove any dust or protective residues from the manufacturing process, it is recommended to run a boiling cycle then discard the water.

1. Remove and safely discard any packing material, promotional labels and tape from the appliance.

2. Remove the jug lid then remove the tea basket from the magnetic jug post within the glass jug. Wash the jug lid, tea basket, basket lid and tea scoop in warm soapy water with a soft sponge, rinse and dry thoroughly.

Never immerse the base of the glass jug, the power base, power cord or power plug in water or allow moisture to come in contact with these parts.

3. Place the power base on a flat, dry surface.

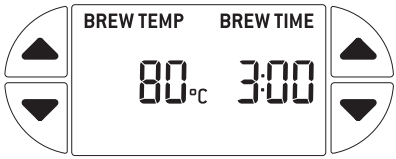
4. Without the tea basket in place, fill the glass jug to the water maximum mark (1500mL WATER MAX) and place on the power base. Securely fit the jug lid onto the glass jug.

Never fill the glass jug with chilled water. Allow the glass jug to cool before refilling.

Filling past the ‚MAX' line may result in serious burns or injuries as a result of overflowing hot or boiling water. Filling below the ‚MIN' line will result in the glass jug switching off before the water has boiled or reached the selected temperature.

5. Unwind the power cord completely and insert the power plug into a grounded wall outlet.

6. The LCD screen will illuminate with the default brew temperature and brew time display.



7. Press the left ARROW UP button until the LCD screen displays 100°C. The ‚Custom' LED will automatically illuminate.

8. Press the HOT WATER/Cancel button to start the cycle. The button surround will illuminate and the LCD screen will display ‚ON' and the real-time heating progress in increments of 5°C.

9. Once the water reaches 100°C, the tea alert will sound three times and the HOT WATER/ Cancel button surround will cease to illuminate.

10. Discard the water. The Gourmet Tea Advanced Automatic is now ready to use.

Brewing tea

Use the Gourmet Tea Advanced Automatic for brewing tea

1. Remove the glass jug from the power base and remove jug lid. When brewing tea, fill with desired amount of water. Ensure you do not fill past the tea maximum mark (1200ml TEA MAX).

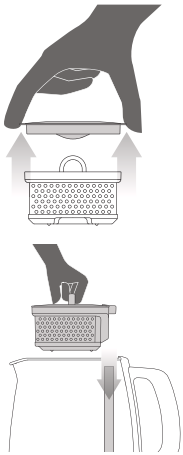
Filling past the ‚MAX' line may result in serious burns or injuries as a result of overflowing hot or boiling water. Filling below the ‚MIN' line will result in the glass jug switching off before the water has boiled or reached the selected temperature.

2. Place the basket on a flat, dry surface. Remove basket lid by lifting from the sides.

3. Use the provided tea scoop to fill the basket with tea leaves. As a general guide, use 1 scoop of tea leaves per cup / 250ml of water, however this will depend on the instructions on tea packaging and your personal preference.

4. Replace the basket lid on top of the basket. Ensure lid is securely snapped in place by pressing firmly on the centre of the lid.

5. Slide the assembled basket on to the magnetic jug post located within the glass jug. The assembled basket will attach itself to the top of the magnetic jug post. Replace jug lid.



Selecting the Tea type

The tea type determines brew temperature.

The Gourmet Tea Advanced Automatic has 5 preset tea types recommended for optimal brewing of Green, Black, White, Herbal or Oolong Tea. It also features a customisable tea type temperature setting for other tea varieties or to suit your personal taste.

6. To select a preset tea type:

a. Press the TEA TYPE button and toggle through until the desired tea – ‚Green', ‚Black', ‚White', ‚Herbal' or ‚Oolong' illuminates.

b. The LCD screen will display the preset brew temperature recommended for optimal brewing of the selected tea type. This is displayed as the left figure on the LCD screen.

TEA TYPE	GREEN TEA	WHITE TEA	OOLONG TEA	HERBAL TEA	BLACK TEA
PRESET BREW TEMP	80˚C	85˚C	90˚C	100˚C	100˚C
PRESET BREW TIME	3:00	3:00	3:00	4:00	2:00

Selecting the Tea Strength

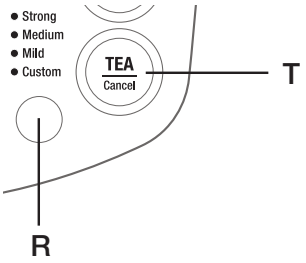
The desired tea strength determines the brew time. The correct brew time depends on the tea type and your personal tea strength preference.

The Gourmet Tea Advanced Automatic has 3 preset tea strengths recommended to achieve Strong, Medium or Mild tea brews. It also features a customisable brew time setting to suit your personal taste.

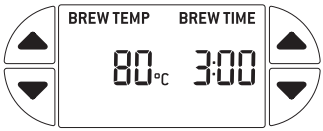
7. To select a preset tea strength:

a) Press the TEA STRENGTH button (R) and toggle through until the desired tea strength – ‚Strong', ‚Medium' or ‚Mild' illuminates.

b) The LCD screen will display the preset brew time recommended to achieve the selected brew strength for the tea type selected. This is displayed as the right figure on the LCD screen.



8. Press the TEA/Cancel (T) button to start the tea brewing cycle. The button surround will illuminate and the LCD screen will display ‚ON' and the real-time heating progress in increments of 5°C. Once the water temperature reaches 50°C, ‚ON' will be replaced by the selected brew time.



NOTE: The ‚BREW TIME' can be adjusted during the heating process but ‚BREW TEMP' cannot be changed once the heating cycle commences. To change the brew time press the right ARROW UP button to increase the time, or the right ARROW DOWN button to decrease the time. The brewing time can be adjusted in 30 second increments up to a maximum of 10 minutes. To change the brew temperature, press the TEA/Cancel button to cancel the heating cycle. Re-select the brew temperature.

9. Once the selected brew temperature is reached the assembled basket will automatically lower into the heated water.

10. Once the basket reaches the bottom of the glass jug, the LCD screen will indicate the brewing progress, automatically counting down in one second increments. This is displayed as the right figure on the LCD screen.

11. At the end of the tea brewing cycle, the basket will automatically rise to the top of the glass jug to prevent over-brewing. The tea alert will sound three times.

The tea basket is hot to touch after tea is brewed. Ensure the tea basket handle has cooled before handling.

Selecting the ‚Keep Warm' Feature

This feature allows the brewed tea or heated water to remain warm for up to 60 minutes. The ‚Keep Warm' temperature ranges between 70-80°C depending on the original brew temperature selected. The lower the brew temperature, the lower the ‚Keep Warm' temperature.

Original Brew Temperture	Approximate Keep Warm Temperature
70°C - 80°C	70°C
85°C	75°C
90°C - 100°C	80°C

NOTE: During the ‚Keep Warm' cycle, brewed tea will continue to develop flavour. Depending on how long you intend to keep the brewed tea warm, you may consider reducing the initial tea strength / brew time

To activate the ‚Keep Warm' feature:

1. Press the KEEP WARM button before, during or after completion of the tea brewing or water heating cycle. The button surround will illuminate, indicating the ‚Keep Warm' feature has been selected.

NOTE: ‚Keep Warm' will only maintain temperature during the 60 minute ‚Time Since Brew' feature at the end of the 'Tea' or 'Hot Water' function.

2. Once the tea brewing or water heating cycle is complete, the LCD screen will automatically display the ‚Time Since Brew' count-up. The KEEP WARM button surround will remain illuminated, indicating the ‚Keep Warm' cycle is active for up to 60 minutes during ‚Time Since Brew' while the glass jug remains on the power base.

3. During this time, the glass jug can be removed from the power base, however the ‚Keep Warm' feature will automatically switch off. You can re-select the ‚Keep Warm' feature by pressing the KEEP WARM button. The ‚Keep Warm' cycle will remain active for the duration of the 60 minute ‚Time Since Brew' feature.

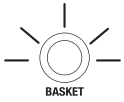
NOTE: ‚Keep Warm' feature will not activate and will not function if water temperature is below 50°C.

Selecting the ‚Basket Cycle' feature:

This feature continuously auto lifts and lowers the Basket during the tea brewing cycle. This movement loosens the tea leaves within the Basket, allowing the heated water to circulate freely around the tea leaves for maximum infusion.

NOTE: The ‚Basket Cycle' can significantly increase the rate of infusion and affect the tea strength. You may consider reducing the initial tea strength / brew time when using the ‚Basket Cycle' feature.

NOTE: It is recommended that this feature is used only when making between 1000ml (approx. 4 cups) to 1200ml (approx. 5 cups).



1. To activate the ‚Basket Cycle' feature, press the BASKET button once. The button surround will illuminate and the LCD screen will display BASKET CYCLE.

2. During the brewing cycle, the BASKET button surround will flash while the Basket slowly lifts and lowers within the heated water.

3. The ‚Basket Cycle' feature can be cancelled anytime during the tea brewing cycle. Press the BASKET button once. The button surround will cease to illuminate and the LCD screen will no longer display BASKET CYCLE. The basket will return to the bottom of the glass jug for the remaining brewing time.

Boiling or heating water

Use the Gourmet Tea Advanced Automatic as a variable temperature kettle

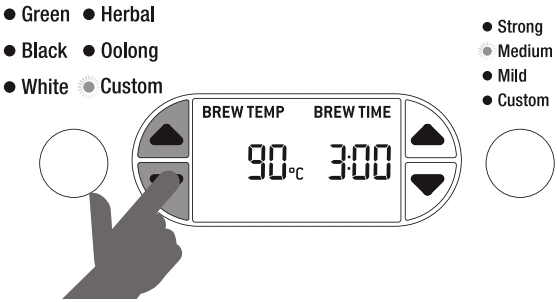
The Gourmet Tea Advanced Automatic can be used for boiling or heating water to a customisable temperature.

NOTE: If you have used the glass jug for making tea we recommend thoroughly cleaning the interior of the jug and removing the tea basket before boiling or heating water.

1. Fill the glass jug with the desired amount of water. Do not fill over the water maximum mark (1500ml WATER MAX).

2.
To boil water (100°C):
Press the left ARROW UP button to increase the temperature to 100°C. The ‚Custom' LED will automatically illuminate.

To heat water to a customised temperature:
Press the left ARROW UP button to increase the temperature, or the left ARROW DOWN button to decrease the temperature. The temperature can be adjusted in 5°C increments from 70°C to a maximum of 100°C (or in the Fahrenheit mode, 5°F increments from 160°F to a maximum of 212°F). The ‚Custom' LED will automatically illuminate.



NOTE: Once a customised temperature has been selected and once tea making or water heating cycle has been activated, the customised temperature setting will remain in the memory of the appliance until you change it.

3. Press the HOT WATER/Cancel button to start the cycle. The button surround will illuminate and the LCD screen will display ‚ON' and the real-time heating progress in increments of 5°C.

4. The brew temperature cannot be changed once the heating cycle commences. To change the brew temperature, press the HOT WATER/Cancel button to cancel the heating cycle.

5. Once the selected temperature is reached, the tea alert will sound three times. The LCD screen will automatically display the 'Time Since Brew' function. This function counts up to a maximum of 60 minutes, allowing you to monitor when the water heating cycle was complete. It does not activate the heating elements.

6. The Tea Maker has a ‚Keep Warm' Feature that allows brewed tea or heated water to remain warm for up to 60 minutes. This feature can be activated before, during or after the water heating cycle.
NOTE: ‚Keep Warm' will only maintain temperature during the 60 minute ‚Time Since Brew' feature at the end of the 'Tea' or 'Hot Water' function.

Customising brew temperature and time

Customising brew temperature

In addition to the 5 preset brew temperatures, the Gourmet Tea Advanced Automatic also features a customisable brew temperature setting for other tea varieties or to suit your personal taste.

To customise a brew temperature:

1. Press the left ARROW UP button to increase the temperature, or the left ARROW DOWN button to decrease the temperature. The brewing temperature can be adjusted in 5°C increments from 70°C to a maximum of 100°C (or in the Fahrenheit mode, 5°F increments from 160°F to a maximum of 212°F).

2. The LCD screen will display the customised brew temperature. This is displayed as the left figure on the LCD screen.

NOTE: Pressing the left ARROW UP or the ARROW DOWN button while ‚Green', ‚Black', ‚White', ‚Herbal' or ‚Oolong' are illuminated, will override the tea type options and illuminate ‚Custom'.

NOTE: This product is not calibrated for commercial or scientific use. Temperatures may vary ± 3°C, which is within range for optimal brewing for each tea variety.

Customising brew time

In addition to the 3 preset brew times, the Gourmet Tea Advanced Automatic also features a customisable brew time setting to suit your personal taste.

To customise a brew time:
1. Ensure the brew temperature (tea type) has been selected.

Brew time less than 10 minutes

a. Press the right ARROW UP button to increase the time, or the right ARROW DOWN button to decrease the time. The brewing time can be adjusted in 30 second increments up to a maximum of 10 minutes.

b. Once the Tea Maker is activated and the correct water temperature is reached, the basket will automatically lower and the brew time counter will count down the selected time.

c. Once the brewing is complete, the basket will automatically rise and the LCD screen will display the 'Time Since Brew' function. This function counts up to a maximum of 60 minutes, allowing you to monitor the freshness of your brew. It does not activate the heating elements.

Manual mode-brew times over 10 minutes
In this mode, once the correct water temperature is reached, the assembled basket will automatically lower and commence brewing. However, it will not automatically lift the basket, allowing you to manually lift it once the desired brew time has elapsed.

a. Press the right ARROW UP button to increase the time up to the maximum 10 minutes.

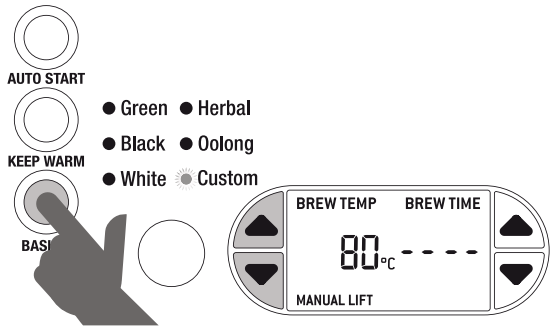
b. Continue to press the right ARROW UP button. The LCD screen will display ‚MANUAL LIFT' and '- - : - -' on the right side of the LCD.

c. Once the appliance is activated and the correct water temperature is reached, the basket will automatically lower.

d. In the manual lift mode, the LCD screen will automatically commence the ‚Brew Time' feature. This feature counts up to a maximum of 60 minutes, allowing you to monitor how long the basket has been submerged.

e. Once the desired brew time has elapsed, press and hold the BASKET button for two seconds. The Basket will rise.

f. Once the brewing is complete, the LCD screen will automatically display the 'Time Since Brew' function. This function counts up to a maximum of 60 minutes, allowing you to monitor the freshness of your brew. It does not activate the heating elements.



NOTE: Once a customised time has been selected and one tea making or water heating cycle has been activated, the customised time will remain in the memory of the appliance until you change it.

Auto Start Feature

This feature allows you to program the specific time when the appliance will automatically turn on and start either a tea brewing cycle or water heating cycle.

Setting the 'Auto Start' Feature

1. Press and hold the AUTO START button for 2 seconds. The button surround will illuminate and the tea alert will sound.

2. The LCD screen will display the AUTO START clock symbol and a blinking CURRENT TIME and START TIME.

3. To set the CURRENT TIME, press the left ARROW UP button to increase the time, or the left ARROW DOWN button to decrease the time in 1 minute increments. Ensure the correct ‚AM' or ‚PM' is displayed.

NOTE: Pressing and holding the ARROW UP button or ARROW DOWN button will increase the scrolling speed.
4. To set the START TIME, press the right ARROW UP button to increase the time, or the right ARROW DOWN button to decrease the time in 1 minute increments. Ensure the correct ‚AM' or ‚PM' is displayed.

5. Once current time and start time are programmed, press either the flashing HOT WATER/Cancel or TEA/Cancel button to select which feature you would like to start at the programmed time.

6. The LCD screen will display the current time and start time, in addition to the AUTO START symbol. The AUTO START button surround will illuminate and remain illuminated until the START TIME is reached, indicating that the ‚Auto Start' feature has been activated.

7. Ensure that the Tea Maker is prepared with:
   a) Sufficient water in the Glass Jug and tea leaves in the Basket for the tea brewing cycle or,
   b) Sufficient water in the Glass Jug for the water heating cycle.

NOTE: Insufficient water may discolour your teamaker base!

8. Once the selected START TIME is reached, the Tea Maker will automatically commence the tea brewing or water heating cycle. During this time, the AUTO START button surround will no longer illuminate until the cycle is complete.

Re-selecting the ‚Auto Start' feature using previous START TIME

1. Press the AUTO START button once. The HOT WATER/Cancel and TEA/Cancel buttons will flash.

2. Press either the HOT WATER/Cancel or TEA/Cancel button to re-select the the desired function. The ‚Auto Start' feature has now been re-set.

NOTE: The ‚Auto Start' feature can be canceled anytime by pressing the AUTO START button. The LCD screen will no longer display the AUTO START symbol and the AUTO START button surround will cease to illuminate.

Standby Mode

When the appliance is plugged into a wall outlet, the LCD screen will illuminate for 3 minutes before entering standby mode. When in standby mode, the LCD screen will cease to illuminate.

To re-activate the appliance out of standby mode, press any button, except the HOT WATER/Cancel or TEA/Cancel button on the Power Base. The LCD screen will re-illuminate. Pressing either the HOT WATER/Cancel or TEA/Cancel button will start the respective operation immediately.

Moving the tea basket when not in the brewing cycle

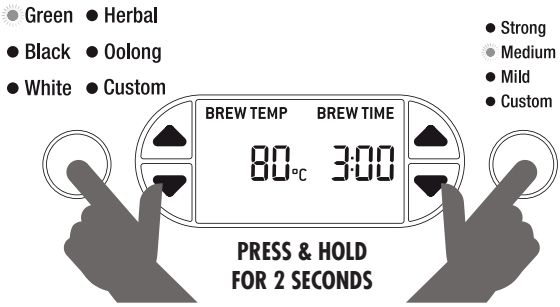
After the brewing cycle is complete, you may wish to lower the tea basket again for extra infusion to produce a stronger tasting tea. To do this, press and hold the BASKET button for 2 seconds. The button surround will flash and the tea basket will automatically lower to the bottom of the glass jug. Once the desired strength has been reached, press and hold

the BASKET button for 2 seconds. The button surround will flash and the Tea Basket will automatically rise to the top of the glass jug.

NOTE: If the glass jug is removed from the power base and the tea basket is in the lowered position, it will automatically return to the top upon return of the glass jug to the power base.

Temperature conversion (°C to °F)

The temperature reading on the appliance is preset to Celsius but can be converted to Fahrenheit. Simultaneously press and hold the TEA TYPE and TEA STRENGTH buttons for 2 seconds. The corresponding ‚°C' or ‚°F' symbol will be displayed on the LCD screen.



NOTE: Once the Celsius default has been changed to Fahrenheit and one tea brewing or water heating cycle has been activated, the Fahrenheit setting will remain in the memory of the appliance until you change it.

Care and cleaning

Ensure the appliance is turned OFF by pressing the TEA/Cancel button (when brewing tea) or the HOT WATER/Cancel button (when heating water) on the power base.
The appliance is OFF when the button surround illumination goes out. Remove the power plug from the wall outlet.

NOTE: Allow all parts of the appliance to cool completely before disassembling and cleaning.

NOTE: Only the jug lid, tea basket, tea basket lid and tea scoop are dish-washer safe. Never immerse the base of the glass jug, power base, power cord or power plug in water or allow moisture to come in contact with these parts.

Cleaning the jug lid and integrated scale filter

1. Wash the jug lid in warm soapy water with a soft sponge, rinse and dry thoroughly. The integrated scale filter can be cleaned by placing under running hot water and rubbing with a cleaning cloth or brush.

2. Alternatively, the Jug Lid is dishwasher safe. Position the jug lid vertically so the scale filter is facing upwards. This will allow water to drain properly.

3. Let all surfaces dry thoroughly prior to using.

Cleaning the glass jug

1. After each use, empty the glass jug. Do not allow brewed tea to stand overnight.

2. Wipe the interior of the glass jug with a soft damp sponge or rinse with warm water. Tea deposits will enhance the flavour of the brewed tea, so if only using as a Tea Maker do not wash with soapy water.

3. Wipe the exterior of the glass jug with a soft damp cloth to clean.

ATTENTION: Never immerse or wash exterior of glass jug under running water.

NOTE: Do not use chemicals, steel wool, or abrasive cleaners to clean the inside or outside of the glass jug as these may scratch the surface.

4. To remove the build-up of tannin, the astringent chemical constituent of tea, fill the glass jug with water up to the water maximum mark (1500ml WATER MAX) and either:

a) Add the juice of one lemon, as well as the lemon and boil. Leave to soak overnight then discard the solution. Fill the Glass Jug with clean water, boil, then discard the water. Repeat if necessary.

or,

b) Add 6 tablespoons of white vinegar and boil. Leave to soak overnight then discard the solution. Fill the Glass Jug with clean water, boil, then discard the water. Repeat if necessary.

5. Dry thoroughly with a soft, lint-free cloth before using.

NOTE: Through regular use over time, scale build-up can affect the performance and the life of the appliance. To prevent scale from damaging your appliance, ensure to de-scale the Glass Jug regularly. Use a commercial de-scaling agent and follow the instructions that come with the agent.

Cleaning the tea basket lid, tea basket and tea scoop

1. Wash the tea basket lid, tea basket and tea scoop in warm soapy water with a soft sponge, rinse and dry thoroughly. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the accessory surfaces, before cleaning.

2. Alternatively, these accessories are dishwasher safe.

3. Let all surfaces dry thoroughly prior to using.

Cleaning the power base

1. Wipe the Power Base with a soft damp sponge.

2. Let all surfaces dry thoroughly prior to inserting the power plug into a wall outlet.

Storage

1. Ensure the appliance is switched off, cleaned and dried before storing.

2. Ensure that the assembled tea basket is securely attached to the magnetic jug post within the Glass Jug.

3. Ensure that jug lid is securely in place.

4. Wrap the power cord around the power cord storage under the power base.

5. Stand the glass jug upright on the power base. Do not store anything on top.

Notes for disposal

Dispose of the appliance and packaging must be effected in accordance with the corresponding local regulations and requirements for electrical appliances and packaging. Please contact your local disposal company.

Information and service

Please check www.gastroback.de for further information. For technical support, please contact Gastroback Customer Care Center by phone: +49 (0)4165/22 25-0 or e-mail info@gastroback.de.

Warranty

We guarantee that all our products are free of defects at the time of purchase.
Any demonstrable manufacturing or material defects will be to the exclusion of any further claim and within warranty limits of the law free of charge repaired or substituted. There is no warranty claim of the purchaser if the damage or defect of the appliance is caused by inappropriate treatment, over loading or installation mistakes. The warranty claim expires if there is any technical interference of a third party without an written agreement.

The purchaser has to present the sales slip in assertion-of-claim and has to bear all charges of costs and risk of the transport.

Troubleshooting

Possible Problem	Solution
The appliance will not switch ‚ON'	• Check that the power plug is securely inserted into the outlet • Insert the power plug into an independent outlet • Insert the power plug into a different outlet • Reset the circuit breaker if necessary • For additional safety the appliance is fitted with a thermal cut out. In the event of severe overheating, the Tea Maker will automatically shut down to prevent furtherdamage. Should this continue, call the Gastroback Service Centre 0049 (0) 4165 - 222250.
The appliance will not work	• Check that the glass jug is securely positioned on the power base.
The LCD light has gone out	• The appliance goes into standby mode if not used for 3 minutes. When in standby mode, the LCD screen will cease to illuminate. • To re-activate the appliance out of standby mode: - Remove then replace the glass jug from the power base. - Press any button on the power base except the HOT WATER/Cancel or TEA/Cancel buttons. The LCD screen will re-illuminate.
I cannot select a certain function	• Certain features cannot be selected or changed during the heating or brewing cycle. The LCD screen may temporarily change or a sound alert may be heard, but no changes to the cycle will be made.
The LCD screen displays ‚RESET'	• The LCD screen will display a flashing 'RESET' when there is a resettable electronic issue. Remove the plug from the wall outlet, wait 5 seconds, then plug back in. • Call GAstroback Service 0049 (0) 4165 - 222250 if the 'RESET' message continues.
The LCD screen displays ‚ERROR'	• The LCD screen will display a flashing ‚ERROR' when there is a non-resettable issue with the appliance. Should this occur, call the Gastroback Service Centre.
I would like to have the appliance default settings back	• Even when unplugged from the wall outlet, the appliance will remember the last setting used for each function. • To restore the appliance default settings for each function, simultaneously press and hold AUTO START and KEEP WARM buttons for 2 seconds.
The ‚BASKET CYCLE' feature / BASKET button does not work	• The basket cycle is only operational during brewing cycles that are under 10 minutes. • The Tea Basket cannot be lowered during the heating up phase of normal operation.
After boiling water, bubbles appear around the temperature sensor	• This is normal for the functionality of the appliance
My tea tastes too weak or too strong	• Tea taste is a personal preference and may require experimentation to get it to your liking. For stronger tasting tea, increase the amount of tea or brew time. For a weaker tasting tea, decrease the amount of tea or brew time.
There is a rattling noise inside the glass jug	• This is normal. The noise is from the magnet located inside the jug post and may be heard when the tea basket is not attached.

Technical details

Model:	Art.-No.: 42439 Gourmet Tea Advanced Automatic
Power supply:	230-240 V AC, 50 Hz
Power consumption:	1.850 - 2.000 W
Length of power cord:	1,13 m
Weight:	2,4 kg
Dimensions:	ca. 17 cm x 22 cm x 26 cm (width x depth x height)
Maximum filling level glass jug:	max. 1,5 Litre for water max. 1,2 Litre for tea
Certification:	CE

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